



Omnivore meme



Chaz
 [cvillette](https://cvillette.livejournal.com/)

<https://cvillette.livejournal.com/>
2008-08-13 21:14:00

MOOD:  indescribable

MUSIC: Ani DiFranco - Studying Stones

via  [leahbobot](https://leahbobot.livejournal.com/) (<https://leahbobot.livejournal.com/>), a meme

Here's what I want you to do:

- 1) Copy this list into your blog or journal, including these instructions.
- 2) Bold all the items you've eaten.
- 3) Cross out any items that you would never consider eating.
- 4) Optional extra: Post a comment here at www.verygoodtaste.co.uk linking to your results.

The VGT Omnivore's Hundred:

- 1. Venison**
- 2. Nettle tea**
- 3. Huevos rancheros**
- 4. Steak tartare**
- 5. Crocodile** (Does alligator count?)
- 6. Black pudding**
- 7. Cheese fondue**
- 8. Carp**
- 9. Borscht**
- 10. Baba ghanoush**
- 11. Calamari**
- 12. Pho**
- 13. PB&J sandwich**
- 14. Aloo gobi**
- 15. Hot dog from a street cart**
16. Epoisses
- 17. Black truffle**
- 18. Fruit wine made from something other than grapes**
- 19. Steamed pork buns**
- 20. Pistachio ice cream**
- 21. Heirloom tomatoes**
- 22. Fresh wild berries**
- 23. Foie gras** Hmm. I note it's foie gras, and not the pate de.
- 24. Rice and beans**

- 25. Brawn, or head cheese**
- 26. Raw Scotch Bonnet pepper**
- 27. Dulce de leche**
- 28. Oysters**
- 29. Baklava**
- 30. Bagna cauda
- 31. Wasabi peas**
- 32. Clam chowder in a sourdough bowl**
- 33. Salted lassi**
- 34. Sauerkraut**
- 35. Root beer float**
- 36. Cognac with a fat cigar**
- 37. Clotted cream tea**
- 38. Vodka jelly/Jell-O**
- 39. Gumbo**
- 40. Oxtail**
- 41. Curried goat**
- 42. Whole insects**
- 43. Phaal**
- 44. Goat's milk**
- 45. Malt whisky from a bottle worth £60/\$120 or more**
- 46. Fugu
- 47. Chicken tikka masala**
- 48. Eel**
- 49. Krispy Kreme original glazed doughnut**
- 50. Sea urchin (snot)**
- 51. Prickly pear** (wild, even. I have foraged my own.)
- 52. Umeboshi**
- 53. Abalone**
- 54. Paneer**
- 55. McDonald's Big Mac Meal**
- 56. Spaetzle**
- 57. Dirty gin martini**
- 58. Beer above 8% ABV**
- 59. Poutine**
- 60. Carob chips**
- 61. S'mores**
- 62. Sweetbreads**
- 63. Kaolin (But I've eaten a lot of dirt)
- 64. Currywurst
- 65. Durian**
- 66. Frogs' legs**
- 67. Beignets, churros, elephant ears or funnel cake**
- 68. Haggis**
- 69. Fried plantain**
- 70. Chitterlings, or andouillette**

- 71. Gazpacho**
- 72. Caviar and blini**
- 73. Louche absinthe**
- 74. Gjetost, or brunost**
- 75. Roadkill
- 76. Baijiu
- 77. Hostess Fruit Pie**
- 78. Snail**
- 79. Lapsang souchong**
- 80. Bellini
- 81. Tom yum**
- 82. Eggs Benedict**
- 83. Pocky**
 - 84. Tasting menu at a three-Michelin-star restaurant.
 - 85. Kobe beef (but I have had the American imitation)
- 86. Hare** (Jackrabbit count?)
- 87. Goulash**
- 88. Flowers**
- 89. Horse
- 90. Criollo chocolate
- 91. Spam**
- 92. Soft shell crab**
- 93. Rose **harissa**
- 94. Catfish**
- 95. Mole poblano**
- 96. Bagel and lox**
- 97. **Lobster Thermidor**
- 98. Polenta**
- 99. Jamaican Blue Mountain coffee**
- 100. Snake**

Moral? I will at least *try* to eat anything.

I failed Limberger, though. It made me throw up in my throat a little. And durian gives you sweat sock burps.

TAGS: [meme](#)



[locked] Dream Journal

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

Elvis doesn't live here anymore.

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

Puppets. Puppets. Puppet puppets. Scary.

54 comments

 winneganfake

August 14 2008, 02:23:33 UTC [COLLAPSE](#)

OK, I have to ask, since it's the only meat I haven't eaten on the list- how's eel?



 cvillette

August 14 2008, 02:36:33 UTC [COLLAPSE](#)

Unagi is awesome.



 inaurolillium

August 14 2008, 05:19:20 UTC [COLLAPSE](#)

You're kidding. I'm dragging you to sushi soon. This must be remedied. And it isn't red meat.

 desperation

August 14 2008, 13:50:34 UTC [COLLAPSE](#)

Seek it smoked. Regular eel is nothing much worth eating; jellied eels are revolting (unless I just had a bad lot); smoked eel is fabulous. Elvers are to die for, but almost unobtainable these days.

Also, the Koreans make eelskin jackets. Sadly, not in my size...



 beatriceeagle

August 14 2008, 03:27:33 UTC [COLLAPSE](#)

I know what almost three-quarters of those things are! I feel this should qualify me for some sort of prize.

(Of the things I know, I'd try *most* of them. Roadkill and steak tartare are a bit beyond me.)

 bunny_m

August 14 2008, 05:09:26 UTC [COLLAPSE](#)

That's a real shame, 'cause steak tartare is wonderfully yummy. ;9

I think the only thing on the list I wouldn't eat* is Fugu, 'cause if I don't feel the need to play Russian Roulette, why try the culinary version?

(*) Other than Durian, and in that case it's wouldn't eat *again*. >.<

Dammit, Coyotypus, now I'm really hungry!

(Or should that be Platytote?)

heads out to get lunch and fixings

L  [beatriceeagle](#)
for the
deed's sake
have i
done the deed.
August 14 2008, 05:20:35 UTC [COLLAPSE](#)

Fugu was one of the ones I didn't know; having looked it up, I think I agree.

I could never eat steak tartare because a) I really don't like the taste of even *rare* meat, and b) even if I liked the taste, there's a psychological block there.

L  [bunny_m](#)
August 14 2008, 05:28:38 UTC [COLLAPSE](#)

I really don't like the taste of even rare meat

Ahh, yeah, that'd be a killer, I'm thinking. Although I take my steak medium rare and love steak tartare, or gyu tataki. (Which is basically the same thing, as I understand it.)

Psychological blocks on food can be a pain, but ethical ones are even worse, IMO.

L  [beatriceeagle](#)
for the
deed's sake
have i
done the deed.
August 14 2008, 09:32:51 UTC [COLLAPSE](#)

I take my steak cooked to greyness. There's something really, really unappealing about anything less than well-done.

Ethical blocks...I don't have many of those, when it comes to food. It's possible I *should*, but until I make up my mind on the whole meat thing, I'm going to keep eating bacon.

L  [matociquala](#)
August 14 2008, 12:04:26 UTC [COLLAPSE](#)

That is exactly how i feel about it, actually. I have not yet talked myself into ethical vegetarianism. And anyway, my body *likes* meat. It eat a lot of vegetarian food because I like it, but my meat gets very tired and upset with me if I don't feed it *other* meat every couple of days.

Also?

Baaaaaaaacon.

And going vegetarian would limit my adventure dining standards.



 [barsukthom](#)

[August 14 2008, 12:57:22 UTC](#)

[COLLAPSE](#)

Hestia gave us fire to make our meat cooked. Undercooking meat is, therefore, a blasphemy. Just sayin'.

And, mmm. Baaacon.



 [lilisonna](#)

[August 14 2008, 12:19:06 UTC](#)

[COLLAPSE](#)

I once had the chance to try venison tartar (would that count on this list?) and I thought I was going to melt into a puddle of food-happy goo. It was amazing.

I with you on the deadly fish meal though. I just can't think that it's worth it.



 [cvillette](#)

[August 14 2008, 13:10:26 UTC](#)

Edited: August 14 2008, 13:11:25 UTC

[COLLAPSE](#)

Properly-prepared fugu is safer than mochi! Or oysters or ground beef, for that matter.

There were only 31 fugu-related deaths in Japan between 1996 and 2005, and most of those were caused by amateur chefs. That averages out to 3.4 deaths a year.

The population of Japan is approximately 127,433,000.

By contrast, there are approximately 740,000 law enforcement personnel in the U.S. (Of which ~10% are female. Dad's hiring policies are busting the curve, guys!)

The number of law enforcement officers killed in the single calendar year 2006 in the US was 145. (2007 was a high-end statistical outlier, so I'm using the year before, which has a lower number, because I don't think I need to massage the data to make my point.)

So, approximately 0.02% of LEOs will be killed in the line of duty in any given year.

If we assume (based completely on a scientific wild-ass guess) that one-tenth (12,743,300) of Japanese people will eat fugu in any given year, then 0.00003% of fugu eaters will die from eating the fish.

Eating fugu is approximately 666 times safer than my day job.

But based on reports of the taste of fugu, my day job is more fun.

 [bunny_m](#)

[August 14 2008, 14:37:39 UTC](#)

[COLLAPSE](#)

From the reports of a friend of mine who has had Fugu, there isn't much taste to it, the only real recollection he had of it was this numbness/tingling in his mouth/tongue/lips during the meal and for hours afterwards.

Really does make the whole thing sound way too much like an 'I have *such* a big penis' contest, culinary style.

I'm a wimp, I know, refusing to eat something just because it's full of neurotoxins..... ;)

(Although apparently you can now get Fugu that is tetrodotoxin-free, and therefore safe to eat.)

 [taidhbhse](#)

[August 14 2008, 04:08:26 UTC](#)

[COLLAPSE](#)

So, I'm not quite as picky as everyone thinks I am. Hal <http://taidhbhse.livejournal.com/73159.html>

 [cjtremlett](#)

[August 14 2008, 04:25:27 UTC](#)

[COLLAPSE](#)

I adore sea urchin! Though I introduced a friend to it yesterday and she made the classic "ewwwwwwwwwwwwww!!!" and told me I could keep it. All the more for me. *cackles*

No fugu? Of all the people I've seen post this, I thought you might have been one to try fugu. I have. Twice.



 [cvillette](#)

[August 14 2008, 12:11:11 UTC](#)

[COLLAPSE](#)

Never had the opportunity.

 [cjtremlett](#)

[August 14 2008, 16:07:11 UTC](#)

[COLLAPSE](#)

I hope you get the chance sometime. It's worth it!



 [Ometotchi](#)

[August 14 2008, 16:27:39 UTC](#)

[COLLAPSE](#)

Is it more fun than licking toads? My demands are simple, but that's one of 'em.

 [ace_cub_reportr](#)

[August 14 2008, 16:36:03 UTC](#)

[COLLAPSE](#)

You can get the same effect with raw whitefish and a Novocaine spray.

 [cjtremlett](#)[August 15 2008, 01:51:37 UTC](#)[COLLAPSE](#)

Don't know, never licked a toad!

For odd effects, I got a vague tingle on the lips and tongue, but otherwise, it was just like eating sashimi. It's got a very delicate texture and flavor. Really good, if you tend to like sashimi.

Deleted comment

 [eljefe](#)[August 14 2008, 05:37:15 UTC](#)[COLLAPSE](#)

My rule of thumb is, if it moves slower than I do, it's food.

 [ace_cub_reportr](#)[August 14 2008, 04:31:39 UTC](#)[COLLAPSE](#)

You'd like bagna cauda. Well, and Bellini, come to think of it.

 [trollcatz](#)[August 14 2008, 04:41:48 UTC](#)[COLLAPSE](#)

That was a pretty low-key comment. From you.

 [ace_cub_reportr](#)[August 14 2008, 04:42:26 UTC](#)[COLLAPSE](#)

Nobody wants to hear about the horse. Or the rancid yak butter.

 [bunny_m](#)[August 14 2008, 05:22:57 UTC](#)[COLLAPSE](#)

I hear that horse-fat makes for the best fries out of any fat. I'd love to try that someday.

 [Ometotchtli](#)[August 14 2008, 16:38:35 UTC](#)[COLLAPSE](#)

Better than duck fat? I scoff. SCOFF!

 [bunny_m](#)[August 15 2008, 03:11:43 UTC](#)[COLLAPSE](#)

Scuff away, Oh Wascally One.

And whilst you scoff, I shall scarf. *nomnomnom*



 [eljefe](#)

[August 14 2008, 05:35:38 UTC](#)

[COLLAPSE](#)

Meh. Horse isn't much different than cow. Bit stringier.

 [ace_cub_reportr](#)

[August 14 2008, 16:24:41 UTC](#)

[COLLAPSE](#)

Cow is better raw.



 [eljefe](#)

[August 14 2008, 16:29:47 UTC](#)

[COLLAPSE](#)

Yup. Not as much marbling.



 [cvillette](#)

[August 14 2008, 12:04:58 UTC](#)

[COLLAPSE](#)

Or the fugu?

Actually, I do want to hear about the fugu....

 [ace_cub_reportr](#)

[August 14 2008, 16:23:14 UTC](#)

[COLLAPSE](#)

Me? Knowingly risk consumption of neurotoxins?

It's all about the context. Stupid yakuza.



 [inaurolillium](#)

[August 15 2008, 03:59:56 UTC](#)

[COLLAPSE](#)

Bourdain insists that fugu is a bit bland.



 [cvillette](#)

[August 14 2008, 12:12:11 UTC](#)

[COLLAPSE](#)

I can't see any bad in Bellini.

 [ace_cub_reportr](#)

[August 14 2008, 16:14:11 UTC](#)

[COLLAPSE](#)

Not until the next morning, anyway.



 [Ometotchtli](#)

[August 14 2008, 04:39:46 UTC](#)

[COLLAPSE](#)

You have, too, had criollo chocolate. The Venezuelan single-origin stuff. I let you have half the bar, even. Because I'm a wonderful person.



 [cvillette](#)

[August 14 2008, 12:07:55 UTC](#)

[COLLAPSE](#)

Oh! Is that what that was?

Somehow, I was expecting something more... transcendent. Maybe with a choir.

Like the Russian caviar that one time. Oh. Mygod. Remember?

Probably a once in a lifetime experience, though, considering the current and foreseeable ethical implications of eating endangered species.



 [Ometotchli](#)

[August 14 2008, 16:13:04 UTC](#)

[COLLAPSE](#)

Somehow, I was expecting something more... transcendent. Maybe with a choir.

Bah. Well, one woman's orgasm is another man's candy bar.

(Speaking of orgasms, never mention the caviar to me again. During work hours. Oh, the aborting of the little unborn sturgeon. They went straight to heaven.)



 [cvillette](#)

[August 14 2008, 16:33:44 UTC](#)

[COLLAPSE](#)

It as a very *nice* candy bar.



 [inaurolillium](#)

[August 14 2008, 05:37:19 UTC](#)

[COLLAPSE](#)

There is something Not Right with the world that you have managed to have more of these than I have. This must be remedied.

Also, there are lots of ways to eat foie other than pate de, and far too many people will think any pate is pate de foie gras. I assume that both of these have something to do with the wording. I prefer my foie gras seared and served hot on grilled bread, myself. Mmmmm...



 [cvillette](#)

[August 14 2008, 12:09:37 UTC](#)

[COLLAPSE](#)

I like the way it pops when you bite down on it. But in the end--so sad!--it's liver, and I don't like liver.



 [inaurolillium](#)

[August 14 2008, 13:14:48 UTC](#)

[COLLAPSE](#)

I don't like liver either, but I find that sufficiently high-quality foie tastes enough like not-liver to me that I can like it.

What I can't do is afford it.



 [cvillette](#)

[August 14 2008, 13:18:44 UTC](#)

[COLLAPSE](#)

I think it's a texture issue, too.



 [inaurolillium](#)

[August 14 2008, 13:27:02 UTC](#)

[COLLAPSE](#)

Yeah, it is kind of unctuous for most people, and you have, if I recall, a fairly fine; y-tuned tactile sense in your mouth. If you habitually select for foods that are not that fatty (and really, how much is there in the world as fatty as foie?), I could see that it could be a real problem for you.

Hey, if you like things that pop in your mouth, have you tried those sodium alginate pearls the don't-call-it-molecular-gastronomy-whatever-you-do crowd like to play with?



 [cvillette](#)

[August 14 2008, 13:36:21 UTC](#)

[COLLAPSE](#)

I haven't tried those.

It's not so much that it's fatty as that it's liver-textured. (Also, it still tastes too much like liver for me. I really do not like liver.)

The prohibition doesn't extend to pate, though, or liverwurst. Apparently, if you put enough other stuff in it and grind it up, it's fine.



 [inaurolillium](#)

[August 15 2008, 03:53:16 UTC](#)

[COLLAPSE](#)

If you like things that go pop in your mouth, and if you like salmon or any other kind of roe, you ought to give them a try if you get the chance. Actually, they're not difficult to make, if you're interested. You need a couple of unusual ingredients, but I can either point you at places to buy them, or even send you a sample out of my stash (which it will take me years to get through, no worries).

Really, though, you just make a puree of something (you can't use liquids with as low a viscosity as water, you need something with a bit more body), add a little sodium alginate (1% by weight), and drip it into a calcium chloride solution (1% by weight, in water). A smidgen of sodium citrate (.3% by weight, in the juice, not the bath) doesn't hurt, either. Your carrot juice concoction should actually work pretty well for it, I think. Dental syringes (the kind used to irrigate oral surgery incisions) work really well for making small pearls, and squeeze bottles with small apertures work ok too, but you can just drip it off a spoon or whatever. You can also create larger "ravioli" (as opposed to the smaller "pearls," "caviar" or "spheres") by filling the bowl of a gently curved spoon, carefully immersing the bowl, and tipping the liquid off. Let the pearls, of whatever size, sit for 30 seconds to a minute (the time it takes affects the firmness of the outer membrane, and you might want to play with that), then carefully scoop

them out with a small strainer or slotted spoon. Drain, and try. Use them as accents on whatever dish interests you.

Michael Laiskonis prefers a method that uses agar agar and cold oil</i>, but I haven't tried it. Yet.

Funny, I find liverwurst too liver-flavored for me. And any pate other than foie. Although I did manage a rather nice plum-thyme-ginger sauce that made a chicken liver pate quite palatable. I never wrote down a recipe, but I could give you a good idea of the process, if you're interested.

Er, that may have been bragging. Sorry.

Dammit, now I'm all hungry for seared foie. WAAAH!

It's ok that you don't like it, hon. More for me! :)



salanthe_b

August 14 2008, 07:01:21 UTC

COLLAPSE

...I don't even know what half of those are. Probably more than half.

I'd say I'm hopelessly white-bread if it weren't for the fact that I always buy wholegrain.

mama_abbie

August 14 2008, 11:45:04 UTC

COLLAPSE

Hmm...Roadkill -

Not sure if this counts, but it was technically road-kill. One year my brother, who was, but is no longer, a French-trained chef, showed up at the family reunion and competitive appetizer cocktail party with "Roadkill Pate".

The roadkill was venison, and he had hit the deer one dark winter night on the back roads of Maine. (Hey, that's TWO on the list!)

Friends have been known to show up at his house bearing gifts of frozen quail found under ski lifts that the quail had apparently flown into at high speed. He will cook anything...except boxed Kraft macaroni and cheese!



cvillette

August 14 2008, 12:10:03 UTC

COLLAPSE

That counts.

And sounds really tasty.

barsukthom

August 14 2008, 13:02:55 UTC

COLLAPSE

I didn't see mutton, unless there's a translation error.

They also didn't have the Norwegian delicacy, Haf-Fermented Trout. Or Lutefisk. Or lefse. Y'know, I'm noticing

a bit of food elitism here.
But props on the gjetost.



[cvillette](#)

[August 14 2008, 16:06:24 UTC](#)

[COLLAPSE](#)

Lamb is what you eat when you get too many baby rams. Mutton is what you eat when a ewe stops producing lamb. (Well, okay, it's not that simple. But it's interesting how eating changes when it shifts from availability-driven to demand-driven.)

I think it's because the list is from the U.K. They eat more sheeps. (Sheeps, when being cooked, do not smell like sheeps taste. I should look up why that is.)

Gjetost. Nom.

 [barsukthom](#)

[August 14 2008, 19:36:42 UTC](#)

[COLLAPSE](#)

Of course, for a true northern native delicacy, if you ever find yourself in Norge, you may wish to consider trying to try Gammalost.

Old Cheese.

My brother asked after some while there.

The guys at the store laughed and told him, "oh, you don't want to eat that. No, no."

Deleted comment



[cvillette](#)

[August 14 2008, 15:53:02 UTC](#)

Edited: August 14 2008, 16:34:08 UTC

[COLLAPSE](#)

Chicken feet are a delivery system for sauce.

They made me feel like a jackal visiting a carcass in the wake of an extra-hungry pride of lions. Not a lot of *there* there. But it is funny to watch your friends gnawing on chicken feet.

[\[locked\] Dream Journal](#)

All right, unconscious mind. We're coming to an accommodation. If the dreams are you cleaning

[Elvis doesn't live here anymore.](#)

Hey there. Sorry about the drama. It was... it was an emotional decision, and I didn't

[Poppets. Puppets. Puppet puppets. Scary.](#)